WOMANI HOME PAGE

CHARLES DWYER ... Editor.

TO PLEASE THE SWEET TOOTH

CHRISTMAS CANDY By CATHERINE OWEN

FOR THE CHILDREN'S **STOCKINGS**

DIRECTIONS BY THE SWEETMEAT EXPERT

Clear Candy Should Be Boxed and Kept in a Warm Place-Creams Always in a Cool Place-

Other Interesting Instructions

be turned on the plate. When removed from the fire they are stirred until they separate into single sugar-coated

Figure IV-The double boiler containing the chocolate is standing on a hot stone. This keeps the water bot, so that the chocolate remains melted during the entire process.

OW the eyes brighten and the lips smack whenever the name of Catherine Owen is mentioned among the housekeepers of more mature experience! How carefully cherished are those copies of a little plive-hued, paper-covered book, Catherine Owen's Lessons in Candy Making, which came out twenty years ago

It is fitting at this Christmas season to offer the younger readers some of the helpful wisdom from that little book, which is now out of print. The Culinary Editor finds the rules for making fondant and French candies delightfully simple and easy. Some processes which under her practised

water in a smooth agate saucepan, oiled or waxed paper." stirring only to mix. When it has boiled ten minutes, dip a fork in it, taking care not to stir the syrup after Owen's recipes, printed as they stand boiled. Hold up the fork; probably the liquid, after it has run off, will only form a thickish drop on the end; if so, you can wait a few minutes before trying again. Then dip the fork, let the greater part run back into the saucepan, and if a long, silkyou are trying, the heat of the saucepan is cooking it more.

IGURE I-The nought was packed like hair hangs from the fork when in a box lined with wax paper, you hold it in the side of the in a box lined with wax paper, you hold it in the air, take up a little and left there overnight. Then in a spoon and drop it in some ice cold it was turned from the box, the paper removed, cut in blocks and wrapped in double waxed paper.

Figure II—Candied fruits should be

Figure II—Candied fruits should be placed in the frills which may be purchased at confectioners supply stores.

Chocolate cherries look best put into a white frill inside a red one.

Figure III—Grilled almonds ready to one degree to the other, and while

Owen. Several of the recipes have been tried anew and the results protographed for the engravings which are printed herewith. Following and it necessary to take your shads and work it like bread dough. If it has been boiled rather beyond the right point, it may be crumbly, and the results preserver, work quickly, pressing it hard between the hands and it will be perhaps enough to find the most of an adverse will not make glucose will give you great trouble, may be concentrated.

"You will need the best sugar, granulated or loaf (sugar adulterated with squesses) will sugar adulterated with says Mrs. Owen. "Your colorings and flavorings must be concentrated."

Another way of finishing is to dip the month of the month of the many the very hot, so that the staigle coat may be very hot, so that the stail the stainty from the fire it the water boil and stir as life and out of the kee and you had one on load the right point, it may be crumbly, but persever, work quickly, pressing it hard between the hands and it will be perhaps enough the right point, it may be crumbly, but persever, work quickly, pressing it ha

advise beginning with one pound of you can put on double quantity. When sugar, and I warn anyone who begins you have learned to boil sugar and candy making to be prepared to use to produce this white paste from it, some patience. Sugar has ways that seem to the tyro 'past finding out,' it is so easily affected by the atmosphere.

We now pass from the fondant and general directions to some of Mrs.

"Take care no spoon is dipped into it two large tablespoons of conto it while cooling, no stirring or fectioner's sugar and enough orange shaking after it is removed from the fire, or it will granulate. When cool; that is, cool enough to bear your finger in it, stir it with a spoon or pudlike the yolk of a hard-cooked egg, are dipped, put the saucepan back on will melt; yet it must be covered with the candy. When all have been dipped once the candy, if not all used, will be getting too stiff; if it should do so before all are dipped, put the saucepan back on Melt a piece of fondant by stirring.

egg (more or less as you are going to make many or few), put it in a cup or small bowl, which set in a small saucepan of boiling water on the range. Lay a sheet of oiled or greased "For fondant, take a pint of sugar and set it to boil with a small cup of water in a smooth agate saucepan, olled or waxed paper."

Todant, as it is called, till next day, paper on your right hand; on your and set it to boil with a small cup of pressed into a jar and covered with fork mash and stir the fondant as it melts till it is like very thick cream. If you leave it without stirring, remember it will go back to clear syrup. Take care no water splashes into it.

the queer little twist, or curl, where the fork leaves them, seen on French candles of the finest kind. You may if desirable, color the outside orange color. Add a drop or two to the cream before you dip the balls.

Raspberry Creams.

Add to a dessert spoonful of raspberry jam, enough confectioner's su gar to make a paste; if not acid enough to taste like the fruit, add a speck of tartaric acid. Make into balls has boiled. Hold up the fork; probly the liquid, after it has run off, ill only form a thickish drop on the less before trying again. Then dip ies before trying again. Then dip ies before trying again. Then dip is to the saucepan, and if a long, silk-ou are trying, the heat of the saucepan, and if a long are trying, the heat of the saucepan is cooking it more.

"Take care no spoon is dipped into it two large tablespoons of continuous after it is removed from the land of a stiff, smooth of the last if it is removed from the liquid after it is removed from the liquid, after it has run off, after it has run off, all, to the table; put it in front of you and drop in with your left hand one orange ball; take it up with your right on a fork, give it a little shake to get rid of superfluous candy, and turn it neatly on the greased or waxed paper. You must be quick, for if the ball remains long in the hot candy it will melt; yet it must be covered with the candy.

When creamy, bring it, saucepan and all, to the table; put it in front of you and drop in with your left hand one orange ball; take it up with your right on a few drops of raspberry juic, if you have it; if you get too much of the last, you will find it dilutes your candy so that it will not harden as you drop the balls. Now it will melt; yet it must be covered with the candy.

When all have been dipped once the condition of the lame of the hardest fondant you have it; if you get too much of the last, you will find it dilutes your candy so that it will not harden as you drop the balls. Now dilt have gently process should take place on the fork, then mix with on a few drops of raspberry juic, if you have it; if you get too much of the last, you will find it dilutes your candy so that it will not harden as you drop the balls. Now dilt have place of fine mand all, to the table; put it in front of you and drop in with your right on a few drops of raspberry juic, if you have it; if you get too much of the last, you will find it dilutes your candy so that it will n

HOW TO MAKE MOST DELICIOUS FONDANT

Recipes for Dried Fruits and Candied Walnuts, Caramels, Nougatines and Creams for the Holidays

from Catherine Owen's Book

our what has run into the cup back and let dry overnight. Chop half a through the coffee; press it again, but dozen burnt almonds and the same do not squeeze, or the extract will be number of pistachio nuts very fine indeed, till they are almost powder. Mix on a plate with about a table-Although there is only a very little dark liquid, it will flavor a good deal of candy. Take some firm fondeant candy. Take some that ion-spoon of granulated sugar. You have dant candy; add enough coffee extract to flavor it rather strongly, then work brilliant green, brown and white. in enough confectioner's sugar to make it again into a stiff paste. Make a teaspoon of water in a tiny saucepan;

spoon of granulated sugar. You have now a gravelly looking mixture of this into balls, or little rolls, and dip. let it just boil and take it from the fire. You must not stir it, as for this purpose a clear syrup is wanted, not a creamy one. Dip one of the little rolls of nougat into the syrup, drop it on the plate, roll it in the chopped nuts and sugar till lightly covered (use a clean oiled fork to do this, not the one you dipped with) and then lay it on waxed paper; the white substance should just show through the green and brown; do the rest in the

> Glace Fruits (Fresh). Grapes and orange quarters are most frequently used for this purpose, although bananas, if to be eaten very quickly, are delicious; unfortunately,

> they will not keep many hours. To candy grapes is extremely simple. Boll a pound of sugar with a gill of water till it "hairs," then add two tablespoons of white vinegar, try it frequently in ice water and when it cracks it is done. Dlp Malaga grapes in this candy, holding them by the stem. You need only dip the grapes once, and the candy must be

almond paste. Form into balls and dip in melted fondant like the creams. Orange quarters are more difficult To Make Nougat.

Dissolve five ounces of the best white gum arabic in ten ounces of water (about twenty tablespoons). two teaspoons of hot water. Dip any flavored centers made from the fondant in this chocolate.

Coffee Drops.

Make extract of coffee as follows:

Pulverize a tablespoon of coffee. Set a small funnel in a cup, put the coffee white of an egg, stir a minute longer, white of an egg, stir a minute longer, and they remove the content of the flavored content and they remove the content of the flavored content of the flavored content of the flavored cannot be successfully separated; and if unripe, the skin is too thick to be pleasant. Peel a fine, seedless orange carefully, removing all the white you can without the content of the flavored content of the Pulverize a tablespoon of coffee. Set an hour or more. Add the well-beaten a small funnel in a cup, put the coffee white of an egg, stir a minute longer, in a piece of fine fiannel and place this in the funnel. Pour one-half cup of boiling water slowly through the ladd to it one pound of blanched and any juice exudes. Run a wooden toothpick into the end of each and lay them on a dish behind the stove or over the register to get warm and the skin dry. Then dip each one in the clear candy and stick them in the

holes round the side of a colander. The grapes will keep three or four one-quarter of a cup of water till it one-quarter of a cup of water of

Melt unsweetened chocolate in a cup over boiling water, add an equal quantity of fondant; melt together; flavor with vanilla, and if thick add one or two teaspoons of hot water. Dip any flavored centers made from the fon-

of boiling water slowly through the add to it one pound of blanched and coffee, taking care to moisten it all. chopped almonds and an ounce of pis-The process should take place on the stove; gently press the flannel to get ped; mix well, press into a box and out all the extract you can, and then Grilled Almond Drops.

Grilled Almond Drops.

one-quarter of a cup of water till it "hairs," then throw in the almonds;

Sanded Nougatines. This charming trifle is made as fol-

wrap each in a double wax paper and keep in an air-tight box.

TO ANCIENT CUSTOMS

and German Rites-Roast Hog and Plum Pudding

There may be a dish of Irish pota-poes. These the Southerner eats as does leaves. the Englishman, dry cooked, mealy, the seasoning of butter, pepper and salt to be added at table to taste. If you would rise in a Southerner's estimation never in helping pour gravy over his potate!

Leaves. These the Southerner eats as does leaves. Then desserts come, several and in courses; for are not all the children at the table, and has not each child a sweet tooth?

First the plum pudding. How the children eatch thair headth as it comes

Therefore, for the Christinas didner of the country and the country of the christinas didner a sprig of holly glistens on its tip top, should find probably a dish of butter a sprig of holly glistens on its tip top, and a blue blaze covers the pudding deh arbors before the first light frost, and runs round and round the dish!

To every good ordinary Southern dinner there are usually four side dishes.

Therefore, for the Christmas dinner we should find probably a dish of her we

or control of the con

HOW THE SOUTHERNERS CELEBRATE CHRISTMAS

This is the Great Festival of the Year Below the Mason and Dixon Line-Feasts for the Household

BY MARTHA YOUNG.

ton's Birthday pass almost unnoticed by the Southerner.
There is perhaps only the inconvenience of banks being closed for a legal holiday and the postofice opened but for a few hours to remind one that the nation is an fate. the nation is en fete.

It is at Christmas time that the

South takes its holiday and makes its festival. It is the one great festival all December, for there will be no churning in the Christmas week. All of the year, held from Christmas eve to Candlemas. Over the whole South, is given that week for silly-bub, for even where new customs rule, a week charlotte russe, for velvet cream or for the great of the spring of the

week," "spend Christmas week," are expressions heard upon every side.

Plandation negroes also do all their holiday making "in de week," as they call it. Not a stroke of work but such as adds to the fun and joility and feast making is done in the week. The wise householder has a hog killing just before Christmas. Not the great hog killing of the year, which falls later when frosts are keener and cold greater, but just a small killing which will furnish the household, the thirty or more guests, the plantation hands and "kitchen callers" with plenty of sparerly, hockbone, sausage, scrapple, souse, brain stee, cold tongue, fresh ham and cold shoulder, which will not be despised along into the week after the Week.

A stall-fed beef is butchered also for the holiday roasts. The smokehouse is drawn on more largely now than dur-

OURTH OF JULY and Washing- ing all the year for its hams, its home-canned fruits.

Butter has been made and saved over

is given to merrymaking—"Christmas freezing. Therefore, all the spring-house is filled with brown jars and bowls of butter, covered with damp-

The Christmas dinner itself, it will readily be seen, is only one of a series of large affairs. When the house holds a score of staying guests, and when all the neighborhood is invited and expected to drop in at any time for a week or more, the housekeeper will make but little difference in the menu for Christmas day dinner. Only there must be a turkey, with a beard as long as a Pasha's, and with a growth to uphold the ample breast needed for forty good, smooth slices of white the Christmas greens and—the jellies and meat. He must have goodly legs, which, done to a beautiful brown, will be stricken off at table by one stroke for each from the carver, and sent at once back to the kitchen to be deviled. Spleed and seasoned and bacted with the control of the use of no other the connection of the use of no other connections. For the next course there is may hap an oyster gumbo, a thing unknown farther north than Alabama. For this gumbo young chickens must be deressed and jointed as for frying. These are at too simmer long over a slow fire—a slow, low even fire—in a little oyster liquor. When the delicate meat falls but we hand.

Nothing appears on the table at the Christmas greens and—the jellies and pickles! Jelly of the wild prairie plum? There will be other jellies, yellow field plum, apple, may hap orange, low field plum, apple, may have a filted thickening with the connoisseur.

The device of the use of no other connoisseur. For the next course there is may hap an oyster gumbo, a thing unknown farther north than Alabama. For this gumbo young chickens must be dressed and jointed as for frying. These are to simmer long over a slow fire—a slow, low even fire—in a little oyster liquor. When the delicate meat falls in bits from the bones, the bones are lifted out; the soup rich with meat is more lone back to the kitchen for the proposed of the connoisseur.

The fire and peppers white, black and red, and enriched with drawn butter, and touched with mustard, the legs will return, accompanied by a pair of small bird carvers, to be handed in turn to each guest, and therefrom will be cut a place of deviled dark meat.

There must jelly known. Even the cranberry sauce is disregarded for this best of concoctions of fruit juice, sugar and heat.

Then the pickles! The long, green cucumbers; the melon mangoes in their richness of finely chopped cabbage, celery, tiny cucumbers, wee

There must be a plum pudding, of course. It is brought on in a blue spices and varied herbs; the green bell blaze. There has been plum pudding for Christmas day ever since the administration of the spices and varied herbs; the green bell pepper mangoes, rivaling the melon mangoes in richness and cuperseding

be stricken off at table by one strong for each from the carver, and sent at but all will be somewhat slighted for each from the carver, and sent at the prairie plum, the most delicious once back to the kitchen to be deviled. The prairie plum, the most delicious meat jelly known. Even the cranberry is disregarded for this best of

bage, celery, tiny cucumbers, wee onions, seed of mustard and many spices and varied herbs; the green bell

meat jelly known. Even the cranberry sauce is disregarded for this best of concoctions of fruit juice, sugar and heat.

Then the pickles! The long, green cucumbers; the melon mangoes in their richness of finely chopped cabbrown is stuffed with chestnuts. It is brown, is stuffed with chestnuts. It is carved on the table by the head of the house. That is the Christmas custom;

More Strictly than Other Parts of the Country-English